



BLOND LAGER

Our master brewer has created a refreshing light beer with good, rich flavor. Blonde Lager has a light and spicy aftertaste, and a fresh, soft bitterness. The taste is good with lots of fullness, and it is a pure pleasure to drink.

OUR BREW

AMBER LAGER

Our home-brewed Amber Lager has a full and rich flavor with a subtle sweetness that leaves a soft aroma on the lips. Amber Lager has the same soft bitterness as Blonde Lager, but the added caramel malt, among other things, gives the beer a slight sweetness and the beautiful Amber color.

FÆRGEKROEN'S SUMMER PLATTER

Lykkeberg's marinated heering

Ruth's spicy heering
The house curry heering

Fried fillet of plaice

With remoulade

Smoked salmon

With scrambled eggs

Tenderloin of pork

And ham from Skagen (from butcher Munch) with mushroom stew

Danish farm house cheeses

Sweet & fruit

kr. 355,- (min. 10 persons)
(443,- incl. entrance ticket to Tivoli)

FÆRGEKROEN'S GROUP MENU 1

Hand pillet shrimps

With fresh herbs, lemon cream, red grape and toasted sourdough bread

Fillet of veal

With today's potato, seasonal vegetables and red wine reduction

The kitchen's rhubarb consommé

Served with vanilla ice cream and crispy tulle

kr. 395,-

(min. 10 persons per main course)

(kr. 483,- incl. entrance ticket to Tivoli)



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FÆRGEKROEN'S GROUP MENU 2

Voulevant

With creamy filling of chicken and mushrooms

Fried Norwegian salmon

With coarse mustard sauce and served with seasonal vegetables

Gateau Marcel

With mocha and raw pickled berries

kr. 445,-

(min. 10 persons per main course)

(kr. 533,- incl. entrance ticket to Tivoli)

FÆRGEKROEN'S GROUP MENU 3

Variation of fresh shellfish from the market

Served with bread and butter

Tenderloin of beef

Served with today's potato, vegetables of the season and port wine sauce

The chef's chocolate dessert

Served with raspberry sorbet

kr. 495,-

(min. 10 persons per main course)

(kr. 583,- incl. entrance ticket to Tivoli)